



## Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer.

It will provide you with important safety information. You will then be familiarised with the individual components of your new cooker. And we will show you how to configure the settings step by step. It is quite simple.

The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

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## Instructions for use

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# Table of contents

|   |    |
|---|----|
| <b>Safety information</b> .....                       | 4  |
| Before installation .....                             | 4  |
| Information for your safety .....                     | 4  |
| Causes of damage .....                                | 6  |
| <b>Your new oven</b> .....                            | 7  |
| Control panel .....                                   | 7  |
| Buttons and display .....                             | 8  |
| Function selector .....                               | 8  |
| Temperature selector .....                            | 9  |
| Cooking compartment .....                             | 9  |
| Accessories .....                                     | 10 |
| Door lock .....                                       | 13 |
| <b>Before using the oven for the first time</b> ..... | 14 |
| Setting the time .....                                | 14 |
| Heating up the oven .....                             | 14 |
| Cleaning the accessories .....                        | 14 |
| <b>Setting the oven</b> .....                         | 15 |
| Type of heating and temperature .....                 | 15 |
| Rapid heating .....                                   | 16 |
| <b>Setting the time setting options</b> .....         | 17 |
| Timer .....   | 17 |
| Cooking time .....                                    | 18 |
| End time .....  | 20 |
| Time .....  | 22 |
| <b>Childproof lock</b> .....                          | 23 |
| <b>Changing the basic settings</b> .....              | 24 |

# Table of contents

|  |           |
|--|-----------|
| <b>Care and cleaning .....</b>                     | <b>25</b> |
| Cleaning agents .....                              | 25        |
| Detaching and refitting the rails .....            | 27        |
| Folding down the grill element .....               | 28        |
| Detaching and attaching the oven door .....        | 29        |
| Removing and installing the door panels .....      | 31        |
| <b>Troubleshooting .....</b>                       | <b>33</b> |
| Malfunction table .....                            | 33        |
| Replacing the bulb in the oven ceiling light ..... | 34        |
| Glass cover .....                                  | 34        |
| <b>After-sales service .....</b>                   | <b>35</b> |
| <b>Energy and environment tips .....</b>           | <b>36</b> |
| Saving energy .....                                | 36        |
| Environmentally-friendly disposal .....            | 36        |
| <b>Tested for you in our cooking studio .....</b>  | <b>37</b> |
| Cakes and pastries .....                           | 37        |
| Baking tips .....                                  | 42        |
| Meat, poultry, fish .....                          | 43        |
| Tips for roasting and grilling .....               | 48        |
| Bakes, gratins, toast .....                        | 49        |
| Preprepared products .....                         | 50        |
| Special dishes .....                               | 51        |
| Defrosting .....                                   | 52        |
| Drying .....                                       | 52        |
| Preserving .....                                   | 53        |
| <b>Acrylamide in foodstuffs .....</b>              | <b>54</b> |
| <b>Test dishes .....</b>                           | <b>55</b> |

# ⚠ Safety information

Read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance.

## Before installation

### Transport damage

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

### Electrical connection

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

## Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

### Hot cooking compartment

There is a risk of burns.

Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

## **Hot accessories and ovenware**

## **Incorrect repairs**

There is a risk of fire.

Never store combustible items in the cooking compartment.

Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

There is a risk of short-circuiting.

Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

There is a risk of scalding

Never pour water into the hot cooking compartment. This will cause hot steam.

There is a risk of burns.

Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

There is a risk of burns.

Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

There is a risk of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.

If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box. Call the after-sales service.

## Causes of damage

**Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor**

Do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set.

This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

**Water in the hot cooking compartment**

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.

**Moist food**

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

**Fruit juice**

When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.

**Cooling with the oven door open**

Only leave the cooking compartment to cool with the door closed. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time.

**Very dirty oven seal**

If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean.

**Oven door as a seat or storage space**

Do not stand or sit on the open oven door. Do not place ovenware or accessories on the oven door.

**Transporting the appliance**

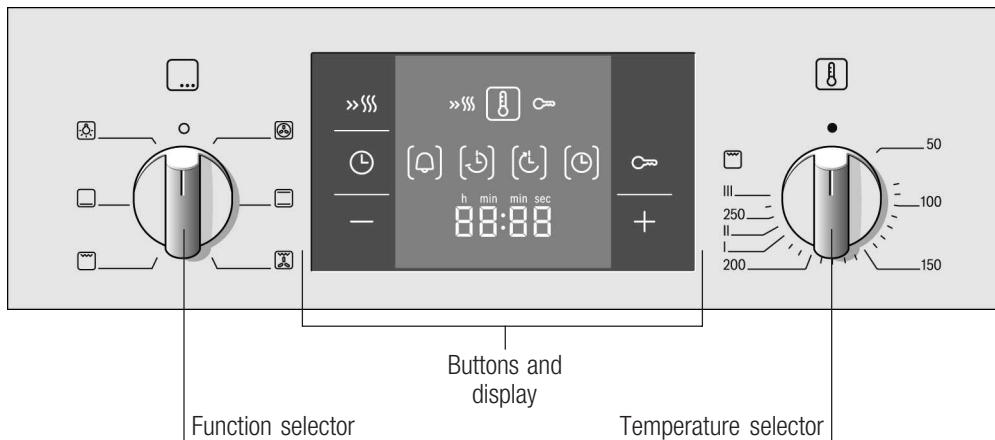
Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

# Your new oven

Here you can familiarise yourself with your new oven. The control panel and the individual controls are explained here. You will find information about the cooking compartment and the accessories.

## Control panel

Here is an overview of the control panel. The display never shows all of the symbols at the same time. Discrepancies in the data are possible, depending on the appliance model.



### Buttons

The sensors are located under the individual buttons. They must not be pressed too firmly. Only touch the corresponding symbol.

## Buttons and display

You can use the buttons to set various additional functions. You can read the values that you have set in the display.

| Button                 | Use   |
|------------------------|---|
| »☰ Rapid heating       | Heats up the oven particularly quickly.                     |
| ⌚ Time setting options | Selects the timer ⌚, cooking time ⌂, end time ⌁ or clock ⌃. |
| ♾ Childproof lock      | Locks and unlocks the control panel.                        |
| – Minus                | Decreases set values.                                       |
| + Plus                 | Increases set values.                                       |

The time setting option that is currently selected in the display is indicated by the brackets [ ] around the corresponding symbol.

Exception: for the clock, the ⌃ symbol only lights up when you are making changes.

## Function selector

Use the function selector to set the type of heating.

| Setting              | Use  |
|----------------------|--|
| ○ Off position       | The oven is switched off.  |
| ⌚ 3D hot air*        | For cakes and pastries on one to three levels.<br>The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment. |
| □ Top/bottom heating | For cakes, bakes and lean joints of meat, e.g. beef or game, on one level.<br>The heat is emitted evenly from above and below.   |
| ☒ Hot air grilling   | For roasting meat, poultry and whole fish.<br>The grill element and the fan switch on and off alternately.<br>The fan circulates the hot air around the food.          |
| ☐ Grill, large area  | For grilling steaks, sausages, toast and pieces of fish.<br>The entire area under the grill element becomes hot.   |

| Setting  | Use   |
|--|---|
| <input type="checkbox"/> Bottom heating        | For preserving, browning and final baking stage.<br>The heat is emitted from below. |
| <input checked="" type="checkbox"/> Oven light | Switches on the oven light.   |

\* The type of heating with which the energy efficiency class was determined in accordance with EN50304.

When you make settings, the oven light in the cooking compartment switches on.

## Temperature selector

Set the temperature or grill setting using the temperature selector.

| Setting        | Meaning   |
|----------------|---|
| ● Off position | The oven does not heat up.  |
| 50-270         | Temperature range   |
| I, II, III     | Grill settings<br>I = level 1, low<br>II = level 2, medium<br>III = level 3, high |

When the oven is heating, the  symbol lights up in the display. It goes out during pauses in the heating.

## Cooking compartment

### Oven light

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

During operation, the oven light in the cooking compartment is on. The  setting on the function selector can be used to switch on the light without heating the oven.

## Cooling fan

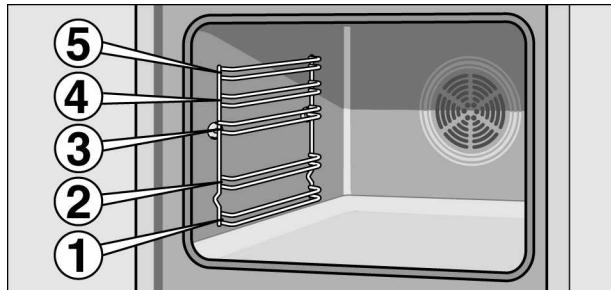
The cooling fan switches on and off as required. The hot air escapes above the door. Caution. Do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

## Accessories

The accessories can be inserted into the oven at 5 different levels.

You can pull out the accessories two thirds of the way without them tipping. This allows meals to be removed easily.



The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HEZ number.



### Wire shelf

For ovenware, cake tins, roasts, grilling and frozen meals.

Insert the wire grill with the curved bars facing downwards .



### Universal pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Slide the universal pan into the oven with the tapered edge facing the oven door.



### Enamel baking tray

For cakes and biscuits.

Push the baking tray into the oven with the sloping edge facing towards the oven door.

## Special accessories

You can purchase special accessories from the after-sales service or specialist shops. You will find a comprehensive range of products for your oven in our brochures and on the Internet. The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

|                               |   |
|-------------------------------|---|
| Wire shelf HEZ 334000         | For ovenware, cake tins, roasts, grilling and frozen meals.   |
| Universal pan HEZ 332000      | For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.  |
| Enamel baking tray HEZ 331000 | For cakes and biscuits.   |
| Insert shelf HEZ 324000       | For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.  |
| Grill tray HEZ 325000         | Use for grilling in place of the wire shelf or as a splatter guard, so that the oven does not become very dirty. Only use the grill tray in the universal pan.<br>Grilling on the grill tray: Only use in the shelf positions 1, 2 and 3.<br>The grill tray as a splash guard: Insert the universal pan with the grill tray under the wire shelf. |

|  |  |
|--|--|
| Glass pan HEZ 336000                                 | A deep baking tray made of glass. Can also be used as a serving dish.  |
| Enamel baking tray with non-stick coating HEZ 331010 | Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.   |
| Universal pan with non-stick coating HEZ 332010      | Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.   |
| Pizza tray HEZ 317000                                | Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the grid and proceed according to the details in the tables.   |
| Bakestone HEZ 327000                                 | The bakestone is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The bakestone must always be preheated to the recommended temperature.  |
| Profi extra-deep pan with insert grid HEZ 333000     | Particularly suitable for preparing large quantities of food.  |
| Lid for the Profi extra-deep pan HEZ 333001          | The lid converts the Profi extra-deep pan into the Profi roasting dish.  |
| Glass roasting dish HEZ 915001                       | The glass roasting dish is suitable for pot roasts and casseroles that are cooked in the oven. It is ideally suited to automatic roasting.   |
| Metal roasting dish HEZ 6000                         | The roasting dish is intended for use on the extended cooking zone of the ceramic hob. It is suitable for the sensor cooking system as well as for the automatic roasting function. The roasting dish is enamel on the outside with a non-stick coating on the inside. |
| Universal roasting dish HEZ 390800                   | For particularly large or numerous portions. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid can be used as a gratin dish.   |
| 2-fold telescopic shelves HEZ 338250                 | The pull-out rails at levels 2 and 3 allow you to pull accessories out further without them tipping.   |
| 3-fold telescopic shelves HEZ 338352                 | The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out further without them tipping.  |
| 3-fold fully telescopic shelves HEZ 338356           | The pull-out rails at levels 1, 2 and 3 allow you to pull accessories out fully without them tipping.  |

## After-sales service products

You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.

|  |   |
|--|---|
| Cleaning cloths for stainless-steel surfaces<br>product no. 311134 | Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.  |
| Oven and grill cleaning gel<br>product no. 463582                  | For cleaning the cooking compartment. The gel is odourless.   |
| Microfibre cloth with honeycomb structure<br>product no. 460770    | Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.  |
| Door lock<br>product no. 612594                                    | To prevent children from opening the oven door. Depending on the design of the appliance door, the lock will be screwed on differently.<br>Observe the information on the supplement sheet that comes with the door lock. |

## Door lock

Your appliance comes with a door lock. It can be attached to the oven. Please observe the installation instructions.

To open the door, press the door lock upwards. Depending on the design of the appliance door, the lock will be screwed on differently. Observe the information on the supplement sheet that comes with the door lock. When closing the oven door, make sure that the door engages.

# Before using the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time.

First read the section on *Safety information*.

## Setting the time

After the appliance has been connected, the  symbol and four zeros light up on the display. Set the time.

1. Press button .
2. Set the time with button  or .

After a few seconds, the time set is adopted.

## Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An ideal method for this purpose is to switch the top/bottom heating  to 240 °C for one hour.

Ensure that no packaging has been left in the cooking compartment.

1. Use the function selector to select top/bottom heating .
2. Use the temperature selector to select 240 °C.

After an hour, switch off the oven. To do so, turn the function selector to the zero setting.

## Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

# Setting the oven

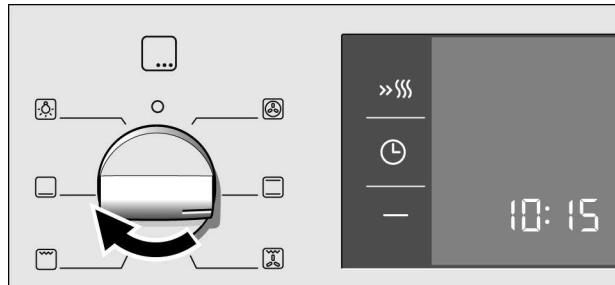
There are various ways in which you can set your oven. In it, we will explain how you can select the desired type of heating and temperature or grill setting.

You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time setting options*.

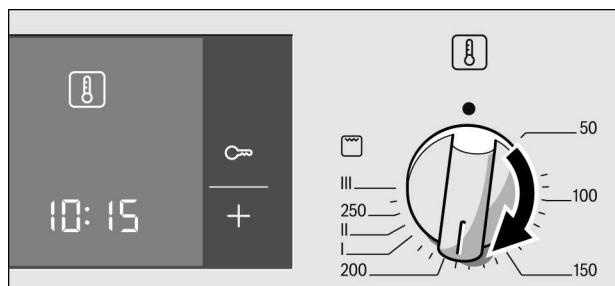
## Type of heating and temperature

Example in fig.: Top/bottom heating at 190 °C.

1. Use the function selector to set the type of heating.



2. Use the temperature selector to set the temperature or grill setting.



The oven begins to heat up.

**Switching off the oven**

Turn the function selector to the zero setting.

**Changing the settings**

The type of heating and temperature or grill setting can be changed at any time with their respective selectors.

## Rapid heating

With rapid heating, your oven reaches the temperature selected particularly quickly.

Use rapid heating when temperatures above 100 °C are selected. The following types of heating are suitable:

- 3D hot air 
- Top/bottom heating 

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

1. Setting the type of heating and temperature.
2. Press button »»».

In the display, symbol »»» lights up. The oven begins to heat up.

**The rapid heating process is complete**

A signal sounds. Symbol »»» on the display goes out. Put your dish in the oven.

**Cancelling rapid heating**

Press button »»». Symbol »»» on the display goes out.

# Setting the time setting options

Your oven has different time setting options. Use button  $\odot$  to access the menu and switch between the individual functions. While you can make settings, all time symbols are lit. The brackets [ ] show you which time function you have currently selected. A time function which has already been set can be changed directly with button  $+$  or  $-$ , when its time symbol is in brackets.

## Timer

You can use the timer as a kitchen timer. It runs independently of the cooking compartment. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. Press button  $\odot$  once.  
The time symbols light up in the display, and the brackets are around  $\square$ .
2. Set the timer duration with buttons  $+$  or  $-$ .  
Button  $+$  default value = 10 minutes  
Button  $-$  default value = 5 minutes

After a few seconds, the duration set is adopted. The timer starts. In the display, symbol  $[\square]$  lights up and the timer period starts to run down. The other time symbols go out.

### The timer duration has elapsed

A signal sounds. 00:00 is showing in the display. Switch off the timer with button  $\odot$ .

### Changing the timer period

Use button  $+$  or  $-$  to change the timer duration. After a few seconds, the change will be adopted.

### Clearing the timer period

Use button  $-$  to switch the timer duration back to 00:00. After a few seconds, the change will be adopted. The timer is switched off.

## Calling up the time settings

If several time settings have been set, the corresponding symbols light up in the display. The timer runs in the foreground. Symbol  $\text{Q}$  is in brackets and the timer period starts to run down.

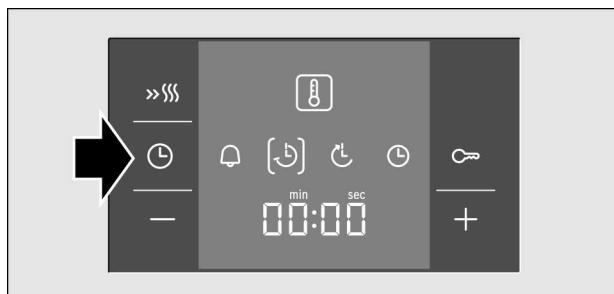
To call up the timer  $\text{Q}$ , cooking time  $\text{J}$ , end time  $\text{L}$  or clock  $\text{O}$ , press button  $\text{O}$  repeatedly until the brackets are around the relevant symbol. The value is shown on the display for a few seconds.

## Cooking time

The cooking time for your dish can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically, so you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

Example in figure: Cooking time of 45 minutes.

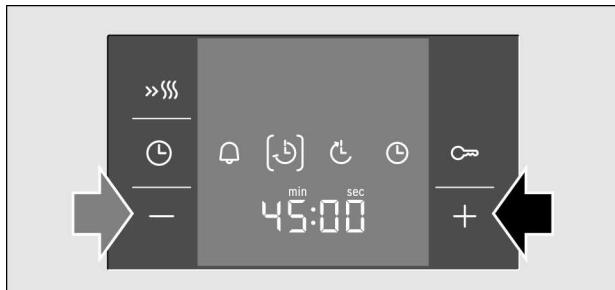
1. Use the function selector to set the type of heating.
2. Use the temperature selector to set the temperature or grill setting.
3. Press the  $\text{O}$  button twice.  
00:00 is shown in the display. The time symbols light up and brackets are around  $\text{J}$ .



4. Use the **+** and **-** buttons to set the cooking time.

**+** button default value = 30 minutes

**-** button default value = 10 minutes



The oven will start up after a few seconds.

The cooking time counts down in the display and the **[.⌚]** symbol lights up. The other time symbols go out.

#### **The cooking time has elapsed**

A signal sounds. The oven stops heating. 00:00 is shown in the display.

Press the **⊕** button. The **+** or **-** button can be used to set a new cooking time.

Or press the **⊕** button twice and turn the function selector to the off position. The oven switches off.

#### **Changing the cooking time**

Use the **+** or **-** button to change the cooking time. After a few seconds, the change will be adopted. If the timer has been set, first press the **⊕** button.

#### **Cancelling the cooking time**

Use the **-** button to set the cooking time back to 00:00. After a few seconds, the change will be adopted. The cooking time is cancelled. If the timer has been set, first press the **⊕** button.

#### **Calling up the time settings**

If several time functions have been set, the corresponding symbols light up in the display. The symbol for the time function that is visible in the display is shown in brackets.

To call up the **⌚** timer, **⌚** cooking time, **⌚** end time or **⌚** clock, press the **⊕** button until the brackets are around the relevant symbol. The time requested is shown for a few seconds in the display.

## End time

You can delay the time at which your dish is to be ready. The oven starts automatically and finishes at the desired time.

For example, you can place your dish in the cooking compartment in the morning and set the oven so that it is ready at lunchtime.

Ensure that the food is not left in the cooking compartment for too long as it may spoil.

Example in figure: It is 10:30, the cooking time is 45 minutes and the oven is required to finish cooking at 12:30.

1. Setting the function selector.
2. Setting the temperature selector.
3. Press the  $\odot$  button twice.
4. Use the  $+$  and  $-$  buttons to set the cooking time.
5. Press the  $\odot$  button.

The brackets are around  $\odot$ . The time at which the dish will be ready is shown.



6. Use the + and – buttons to set a later end time.



After a few seconds, the oven adopts the settings and switches to standby position. The time at which the dish will be ready is shown in the display and the  $\textcircled{C}$  symbol is in brackets. The  $\textcircled{Q}$  and  $\textcircled{L}$  symbols go out. When the oven starts, you can see the cooking time counting down in the display and the  $\textcircled{B}$  symbol is in brackets. The  $\textcircled{C}$  symbol goes out.

#### **The cooking time has elapsed**

A signal sounds. The oven stops heating. 00:00 is shown in the display.

Press the  $\textcircled{L}$  button. The + or – button can be used to set a new cooking time.

Or press the  $\textcircled{L}$  button twice and turn the function selector to the off position. The oven switches off.

#### **Changing the end time**

Use the + or – button to change the end time.

After a few seconds, the change will be adopted. If the timer has been set, first press the  $\textcircled{L}$  button twice.

Do not change the end time if the cooking time has already started to count down. The cooking result would no longer be correct.

#### **Cancelling the end time**

Use the – button to set the end time back to the current time. After a few seconds, the change will be adopted. The oven starts.

If the timer has been set, first press the  $\textcircled{L}$  button twice.

## Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The symbol for the time function that is visible in the display is shown in brackets.

To call up the  $\text{Q}$  timer,  $\text{S}$  cooking time,  $\text{E}$  end time or  $\text{C}$  clock, press the  $\text{C}$  button until the brackets are around the relevant symbol. The time requested is shown for a few seconds in the display.

# Time

After the appliance is connected or after a power cut, the  $\text{C}$  symbol lights up in the display with four zeros. Set the time.

1. Press the  $\text{C}$  button.  
The time 12:00 is shown in the display.
2. Set the time with the  $+$  or  $-$  button.

After a few seconds, the time set is adopted.

## Changing the time

No other time function should be set.

1. Press the  $\text{C}$  button four times.  
The time symbols light up in the display and brackets are around  $\text{C}$ .
2. Change the time with button  $+$  or  $-$ .

After a few seconds, the time set is adopted.

## Hiding the clock

You can hide the clock. Please refer to the section on *Changing the basic settings*.

# Childproof lock

The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

If the type of heating and temperature or grill have been set, the childproof lock interrupts the heating.

## Switching on the childproof lock

No cooking time or end time should have been set.

Press button  for approximately four seconds.

Symbol  appears on the display.

The childproof lock is switched on.

## Switching off the childproof lock

Press button  for approximately four seconds.

Symbol  on the display goes out.

The childproof lock is switched off.

# Changing the basic settings

Your oven has various basic settings. These settings can be customised to suit your requirements.

| Basic setting   | Selection 1     | Selection 2  | Selection 3     |
|---|-----------------|--|-----------------|
| c1 Clock display  | always*         | only with the  button | -               |
| c2 Length of signal upon completion of a cooking time or timer period | approx. 10 secs | approx. 2 mins*  | approx. 5 mins  |
| c3 Waiting time until a setting is applied                            | approx. 2 secs  | approx. 5 secs*  | approx. 10 secs |

\* Factory setting

No other time-setting option should have been set.

1. Press and hold the  button for approximately 4 seconds. The display shows the current basic setting for the clock display, e.g. c1 1 for Selection 1.
2. Use the + or - button to change the basic setting.
3. Confirm with the  button.  
The next basic setting appears in the display.  
All levels can be viewed using the  button, and changed with the + or - button.
4. To exit, press and hold the  button for approximately 4 seconds.

All basic settings are applied.

You may change the basic settings at any time.

# Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

## Notes

Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect their function.

The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

## Cleaning agents

Damage to various surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.

Do not use

- sharp or abrasive cleaning agents,
- detergents with high concentrations of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

| Area                           | Cleaning agents   |
|--------------------------------|---|
| Oven front                     | Use hot soapy water:<br>Clean with a dish cloth and dry with a soft cloth.<br>Do not use any glass cleaners or glass scrapers.  |
| Stainless steel                | Use hot soapy water:<br>Clean with a dish cloth and dry with a soft cloth. Remove spots caused by limescale, fat, starch and egg white immediately.<br>Corrosion can form under such flecks.<br>Special stainless steel cleaning products suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth. |
| Door panels                    | Glass cleaner:<br>Clean with a soft cloth.<br>Do not use a glass scraper.   |
| Glass cover for the oven light | Use hot soapy water:<br>Clean with a dish cloth.  |
| Seal                           | Use hot soapy water:<br>Clean with a dish cloth. Do not scour.  |
| Shelves                        | Use hot soapy water:<br>Soak and clean with a dish cloth or brush.  |
| Accessories                    | Use hot soapy water:<br>Soak and clean with a dish cloth or brush.  |

## Cleaning the self-cleaning surfaces in the cooking compartment

The back wall of the cooking compartment is coated with self-cleaning enamel. This coating absorbs and disintegrates splashes from baking and roasting while the oven is in operation. The higher the temperature and the longer the oven is in operation, the better the result will be.

If dirt is still visible after several uses, clean the back wall with hot soapy water and a soft sponge.

Discolouration may occur over time that cannot be removed. This does not damage the enamel.

## Important notes

Never use abrasive cleaning agents. You will scratch or destroy the coating.

Never treat the back wall with oven cleaner.

If oven cleaner accidentally gets on to the coating, remove it immediately with a soft sponge and plenty of water.

## Cleaning the cooking compartment floor, ceiling and side walls

Use a dish cloth and hot soapy water or a vinegar solution.

If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.

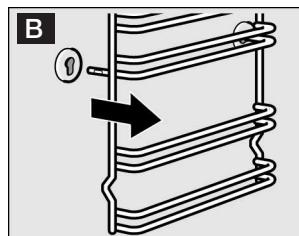
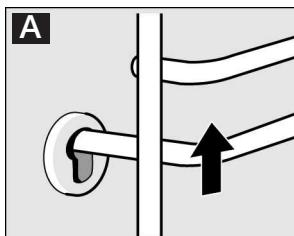
Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

## Detaching and refitting the rails

### Detaching the rails

The rails can be removed for cleaning. The oven must have cooled down.

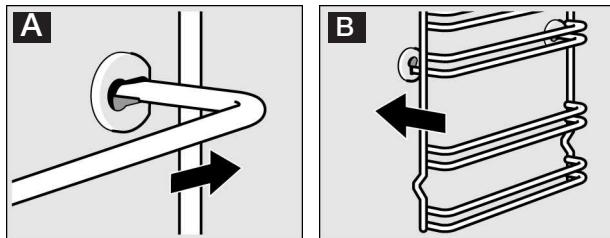
1. Lift the front of the rails upwards
2. and detach. (Fig. A)
3. Then pull the rails forward and take them out. (Fig. B)



Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

## Refitting the rails

1. First insert the rails into the rear socket and push them back slightly (Fig. A)
2. and then hook them into the front socket. (Fig. B)



The rails fit both the left and right sides. The kinked section must always be at the bottom.

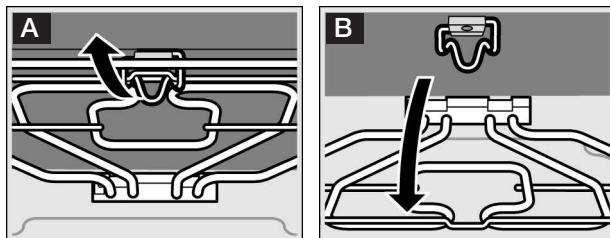
## Folding down the grill element



The grill element can be folded down for cleaning.

There is a risk of burning. The oven must be cold.

1. Pull the handle on the folding grill towards the front and push it upwards until you hear it click into place. (Fig. A).
2. At the same time, hold the grill element and fold it down. (Fig. B).

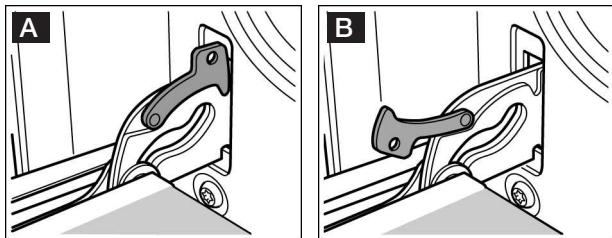


After cleaning, fold the grill element back up. Push the handle down until the grill element clicks into place.

## Detaching and attaching the oven door

For cleaning purposes and to remove the door panels, you can detach the oven door.

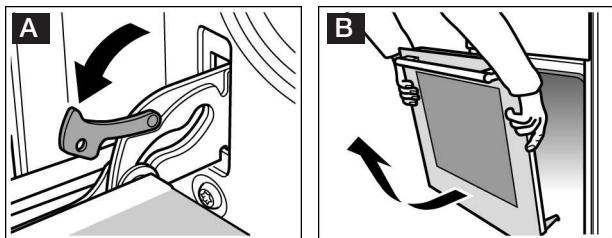
The oven door hinges each have a locking lever. When the locking levers are closed (Fig. A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



There is a risk of injury. Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

### Detaching the door

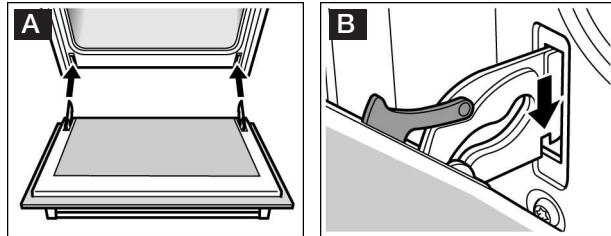
1. Open the oven door fully.
2. Open the locking levers on the left and right-hand sides (Fig. A).
3. Close the oven door up to the limit stop (Fig. B). Grip the door on the left and right-hand sides with both hands. Close the door a little more and pull it out.



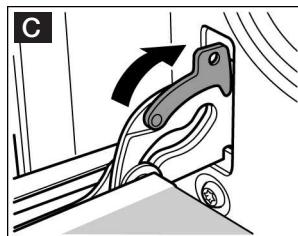
## Attaching the door

Reattach the oven door in the reverse sequence to removal.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (Fig. A).
2. The notch on the hinge must engage on both sides (Fig. B).



3. Close both locking levers again (Fig. C).  
Close the oven door.



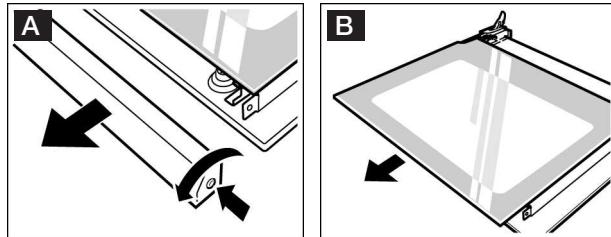
There is a risk of injury. If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge.  
Call the after-sales service.

# Removing and installing the door panels

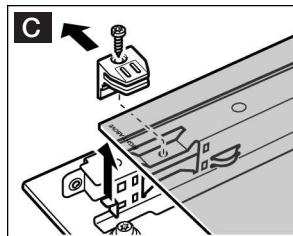
## Removal

To facilitate cleaning, you can remove the glass panels from the oven door.

1. Detach the oven door and lay on a cloth with the handle facing down.
2. Unscrew the cover on top of the oven door. To do this, undo the right and left-hand screws (Fig. A).
3. Lift and pull out the upper panel (Fig. B).



4. Unscrew the brackets on the right and left. Lift the panel and remove the brackets from the panel (Fig. C). Take out the panel.



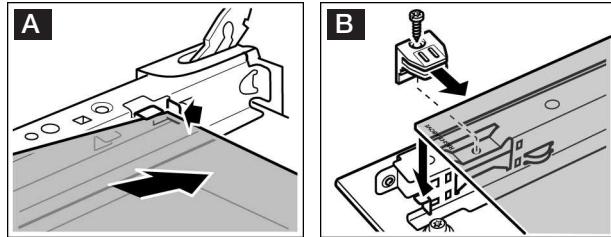
Clean the panels with glass cleaner and a soft cloth.

Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged.

## Installation

During installation, make sure that the lettering "right above" is upside down at the bottom left.

1. Insert the panel downwards at an angle (Fig. A).
2. Push on the brackets on the right and left, align them and screw in place (Fig. B).



3. Insert the uppermost panel diagonally towards the back. The smooth surface must face outwards.
4. Replace the cover and screw in place.
5. Attach the oven door.

**Do not use the oven again until the panels have been correctly fitted.**

# Troubleshooting

Malfunctions often have simple explanations. Before you call the after-sales service, please try to rectify the fault yourself using the table.

## Malfunction table

If a dish doesn't turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section. There you will find many tips and information about cooking.

| Problem                              | Possible cause                 | Remedy/information   |
|--------------------------------------|--------------------------------|--|
| The oven does not work.              | Blown fuse.                    | Look in the fuse box and check that the fuse is in working order.        |
|                                      | Power cut.                     | Check whether the kitchen light or other kitchen appliances are working. |
| ⌚ and zeros light up in the display. | Power cut.                     | Reset the clock.   |
| The oven does not heat up.           | There is dust on the contacts. | Turn the control knobs backwards and forwards several times.             |

## Error messages

If an error message with **E** appears in the display, press the ⌚ button. The message disappears. Any time function that has been set is cleared.

If an error message does not disappear, call the after-sales service.

You can provide a remedy yourself for the following error message.

| Error message | Possible cause                                   | Remedy/information  |
|---------------|--|---|
| E011          | A button was pressed for too long or is covered. | Press all buttons individually. Check whether a button has jammed or is covered or dirty. |



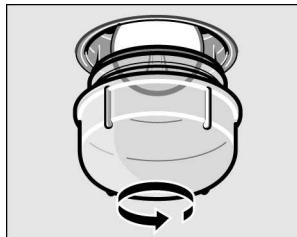
There is a risk of electric shock.  
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.

## Replacing the bulb in the oven ceiling light



If the bulb in the oven light fails, it must be replaced. 40 watt heat-resistant spare bulbs can be obtained from our after-sales service or your local specialist. Only use these bulbs.

1. There is a risk of electric shock.  
Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the glass cover by turning it anti-clockwise.



4. Replace the bulb with one of the same type.
5. Screw on the glass cover again.
6. Remove the tea towel and switch on the fuse.

## Glass cover

You must replace a damaged glass cover. Suitable glass covers may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

# After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

## E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service.

The rating plate containing these numbers is found on the right, on the side of the oven door.

You can make a note of the number of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

|       |        |
|-------|--------|
| E no. | FD no. |
|-------|--------|

|   |
|---|
| After-sales service  |
|---|

# Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

## Saving energy

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

Open the oven door as little as possible while you are cooking, baking or roasting.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

## Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

# Tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are ideal for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.

## Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so.

Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessory with greaseproof paper until after it has been preheated.

The times specified in the tables are guidelines only. They will depend on the quality and consistency of the food.

Use the accessories supplied. Additional accessories may be obtained from specialist shops or from the after-sales service.

Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

## Cakes and pastries

### Baking on one level

Cakes have the best chance of being a success if you bake them on one level with top/bottom heating .

If you bake with hot air :

Cakes in tins, shelf position 2

Cakes on trays, shelf position 3.

## Baking on two or more levels

Use  3D hot air.

Baking on 2 levels:

Universal pan at shelf position 3

Baking tray at shelf position 1.

Baking on 3 levels:

Baking tray at shelf position 5

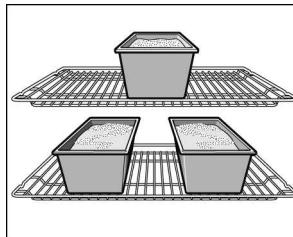
Universal pan at shelf position 3

Baking tray at shelf position 1.

Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

The tables show numerous suggestions for well-known dishes.

If you are baking with 3 loaf tins at the same time, place these on the wire racks as indicated in the picture.



## Baking tins

It is best to use dark-coloured metal baking tins. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.

If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

## Tables

The tables show the ideal type of heating for the various cakes and pastries.

The temperature and baking time depend on the amount and consistency of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower

temperature allows more even browning. You can increase the temperature next time if necessary.

If you preheat the oven, shorten the baking time by 5 to 10 minutes.

More information can be found in the “Baking tips” section which follows the tables.

| Cakes in tins                            | Ovenware                 | Level | Type of heating | Temperature in °C | Baking time in minutes |
|--|--------------------------|-------|-----------------|-------------------|------------------------|
| Sponge cake, simple                      | Ring/loaf tin            | 2     |                 | 160-180           | 50-60                  |
|  | 3 loaf tins              | 3+1   |                 | 140-160           | 60-80                  |
| Sponge cake, delicate                    | Ring/loaf tin            | 2     |                 | 150-170           | 65-75                  |
| Sponge flan base                         | Flan tin                 | 3     |                 | 160-180           | 20-30                  |
| Delicate fruit flan, sponge              | Springform/ring cake tin | 2     |                 | 160-180           | 50-60                  |
| Sponge base, 2 eggs preheat              | Flan tin                 | 2     |                 | 160-180           | 20-30                  |
| Sponge flan, 6 eggs preheat              | Dark springform cake tin | 2     |                 | 160-180           | 40-50                  |
| Shortcrust pastry base with crust        | Dark springform cake tin | 1     |                 | 170-190           | 25-35                  |
| Fruit tart or cheesecake on pastry base* | Dark springform cake tin | 1     |                 | 170-190           | 70-90                  |
| Swiss flan                               | Pizza tray               | 1     |                 | 220-240           | 35-45                  |
| Ring cake                                | Ring cake tin            | 2     |                 | 150-170           | 60-70                  |
| Pizza, thin base, light topping, preheat | Pizza tray               | 1     |                 | 250-270           | 10-15                  |
| Savoury cakes*                           | Dark springform cake tin | 1     |                 | 180-200           | 45-55                  |

\* Turn off the oven and allow the tart or cheesecake to cool for an additional 20 minutes with the oven door closed.

| Cakes on trays                               | Accessories                 | Level | Type of heating | Temperature in °C | Baking time in minutes |
|--|-----------------------------|-------|-----------------|-------------------|------------------------|
| Sponge with dry topping                      | Universal pan               | 2     |                 | 170-190           | 20-30                  |
|  | Universal pan + baking tray | 3+1   |                 | 150-170           | 35-45                  |
| Sponge with moist topping (fruit)            | Universal pan               | 2     |                 | 180-200           | 25-35                  |
|  | Universal pan + baking tray | 3+1   |                 | 140-160           | 40-50                  |
| Yeast dough with dry topping                 | Universal pan               | 3     |                 | 170-180           | 25-35                  |
|  | Universal pan + baking tray | 3+1   |                 | 150-170           | 35-45                  |
| Yeast dough with moist topping(fruit)        | Universal pan               | 3     |                 | 160-180           | 40-50                  |
|  | Universal pan + baking tray | 3+1   |                 | 150-170           | 50-60                  |
| Shortcrust pastry with dry topping           | Universal pan               | 2     |                 | 170-190           | 20-30                  |
| Shortcrust pastry with moist topping (fruit) | Universal pan               | 2     |                 | 170-190           | 60-70                  |
| Swiss flan                                   | Universal pan               | 1     |                 | 210-230           | 40-50                  |
| Swiss roll, preheat                          | Universal pan               | 2     |                 | 170-190           | 15-20                  |
| Plaited loaf with 500 g flour                | Universal pan               | 2     |                 | 170-190           | 25-35                  |
| Stollen/fruit loaf with 500 g flour          | Universal pan               | 3     |                 | 160-180           | 60-70                  |
| Stollen with 1 kg flour                      | Universal pan               | 3     |                 | 140-160           | 90-100                 |
| Strudel, sweet                               | Universal pan               | 2     |                 | 190-210           | 55-65                  |
| Pizza  | Universal pan               | 2     |                 | 210-230           | 25-35                  |
|  | Universal pan + baking tray | 3+1   |                 | 180-200           | 40-50                  |
| Tarte flambée, preheat                       | Universal pan               | 2     |                 | 250-270           | 10-15                  |

| Small baked products | Accessories                    | Level | Type of heating | Temperature in °C | Baking time in minutes |
|----------------------|--------------------------------|-------|-----------------|-------------------|------------------------|
| Biscuits             | Universal pan                  | 3     |                 | 140-160           | 15-25                  |
|                      | Universal pan + baking tray    | 3+1   |                 | 130-150           | 25-35                  |
|                      | Universal pan + 2 baking trays | 1+3+5 |                 | 130-150           | 30-40                  |
| Macaroons            | Universal pan                  | 2     |                 | 100-120           | 30-40                  |
|                      | Universal pan + baking tray    | 3+1   |                 | 100-120           | 35-45                  |
|                      | Universal pan + 2 baking trays | 1+3+5 |                 | 100-120           | 40-50                  |
| Meringue             | Universal pan                  | 3     |                 | 80-100            | 100-150                |
| Muffins              | Wire rack with muffin tray     | 2     |                 | 180-200           | 20-25                  |
|                      | 2 wire racks with muffin trays | 3+1   |                 | 170-190           | 25-30                  |
| Choux pastry         | Universal pan                  | 2     |                 | 210-230           | 30-40                  |
| Puff pastry          | Universal pan                  | 3     |                 | 180-200           | 20-30                  |
|                      | Universal pan + baking tray    | 3+1   |                 | 180-200           | 25-35                  |
|                      | Universal pan + 2 baking trays | 1+3+5 |                 | 170-190           | 35-45                  |
| Leavened cake        | Universal pan                  | 2     |                 | 180-200           | 20-30                  |
|                      | Universal pan + baking tray    | 3+1   |                 | 160-180           | 25-35                  |

## Bread and rolls

When baking bread, unless otherwise stated, preheat the oven.

Never pour water into the hot oven.

When baking on 2 levels at once, always insert the universal pan above the baking tray.

| Bread and rolls                   | Accessories   | Level | Type of heating | Temperature in °C | Baking time in minutes |
|-----------------------------------|---------------|-------|-----------------|-------------------|------------------------|
| Yeast bread with 1.2 kg flour     | Universal pan | 2     |                 | 270               | 5                      |
|                                   |               |       |                 | 200               | 30-40                  |
| Sourdough bread with 1.2 kg flour | Universal pan | 2     |                 | 270               | 8                      |
|                                   |               |       |                 | 200               | 35-45                  |

| Bread and rolls                    | Accessories                 | Level | Type of heating                     | Temperature in °C | Baking time in minutes |
|------------------------------------|-----------------------------|-------|-------------------------------------|-------------------|------------------------|
| Flatbread                          | Universal pan               | 2     | <input type="checkbox"/>            | 270               | 10-15                  |
| Bread rolls<br>Do not preheat      | Universal pan               | 3     | <input type="checkbox"/>            | 200-220           | 20-30                  |
| Rolls made with yeast dough, sweet | Universal pan               | 3     | <input type="checkbox"/>            | 180-200           | 15-20                  |
|                                    | Universal pan + baking tray | 3+1   | <input checked="" type="checkbox"/> | 160-180           | 20-30                  |

## Baking tips

You want to bake following your own recipe.

This way you will be able to establish whether the sponge cake is baked through.

The cake collapses.

The cake has risen in the middle but has sunk around the edge.

The cake goes too dark on top.

The cake is too dry.

The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).

The cake is unevenly browned.

Use similar items in the baking tables as a guide.

Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. If the cocktail stick comes out clean, the cake is ready.

Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.

Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.

Place it lower in the oven, select a lower temperature and bake the cake for a little longer.

When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.

Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and stick to the baking times.

Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using  top/bottom heating. Greaseproof paper that protrudes over the food can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray.

The bottom of a fruit cake is too light.

The fruit juice overflows.

Small baked products made out of yeast dough stick to one another when baking.

You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray.

Condensation forms when you bake moist cakes.

Place the cake one level lower the next time.

Next time, use the deeper universal pan, if you have one.

There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.

Always use hot air  to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

## Meat, poultry, fish

### Notes regarding ovenware

You may use any heat-resistant ovenware. The universal pan is suitable for large roasts.

Glass ovenware is most suitable. The lid of the roasting dish should fit and close properly.

Add a little more liquid when using enamelled roasting dishes.

If stainless-steel roasting dishes are used, meat will not be so well browned and may be cooked a little less. Increase the cooking times.

Always place the ovenware in the centre of the wire rack.

Ovenware without lid =      uncovered

Ovenware with lid =      covered

Place hot glass ovenware on a dry mat. The glass could crack if placed on a cold or wet surface.

## Tips for roasting

Add a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid. Add a lot of liquid for pot roasts. Cover the base of the ovenware with 1-2 cm of liquid.

The amount of liquid is dependent on the type of meat and the material the ovenware is made of. If you prepare meat in an enamelled roasting dish, a little more liquid is needed than in glass ovenware.

Roasting dishes made of stainless steel are not ideal. The meat cooks slower and browns less. Use a higher temperature and/or a longer cooking time.

## Tips for grilling

Always grill with the oven door closed.

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted at level 1. The meat juices are collected in the pan and the oven is kept cleaner.

Do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.

As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.

Turn the food after ⅓ of the stated time.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

## Meat

Turn pieces of meat halfway through the cooking time.

When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices.

After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven.

For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.

| Meat                           | Weight | Accessories and ovenware  | Level | Type of heating                     | Temperature in °C, grill setting | Cooking time in minutes |
|--------------------------------|--------|---------------------------|-------|-------------------------------------|----------------------------------|-------------------------|
| <b>Beef</b>                    |        |                           |       |                                     |                                  |                         |
| Pot-roasted beef               | 1.0 kg | Covered                   | 2     | <input type="checkbox"/>            | 210-230                          | 100                     |
|                                | 1.5 kg |                           | 2     | <input type="checkbox"/>            | 200-220                          | 120                     |
|                                | 2.0 kg |                           | 2     | <input type="checkbox"/>            | 190-210                          | 140                     |
| Fillet of beef, medium         | 1.0 kg | Uncovered                 | 2     | <input type="checkbox"/>            | 210-230                          | 60                      |
|                                | 1.5 kg |                           | 2     | <input type="checkbox"/>            | 200-220                          | 80                      |
| Sirloin, medium                | 1.0 kg | Uncovered                 | 1     | <input checked="" type="checkbox"/> | 220-240                          | 60                      |
| Steaks, 3 cm thick, medium     |        | Wire rack + universal pan | 5+1   | <input type="checkbox"/>            | 3                                | 15                      |
| <b>Veal</b>                    |        |                           |       |                                     |                                  |                         |
| Roast veal                     | 1.0 kg | Uncovered                 | 2     | <input type="checkbox"/>            | 190-210                          | 110                     |
|                                | 1.5 kg |                           | 2     | <input type="checkbox"/>            | 180-200                          | 130                     |
|                                | 2.0 kg |                           | 2     | <input type="checkbox"/>            | 170-190                          | 150                     |
| Knuckle of veal                | 1.5 kg | Uncovered                 | 2     | <input type="checkbox"/>            | 210-230                          | 140                     |
| <b>Pork</b>                    |        |                           |       |                                     |                                  |                         |
| Joint without rind (e.g. neck) | 1.0 kg | Uncovered                 | 1     | <input checked="" type="checkbox"/> | 190-210                          | 120                     |
|                                | 1.5 kg |                           | 1     | <input checked="" type="checkbox"/> | 180-200                          | 150                     |
|                                | 2.0 kg |                           | 1     | <input checked="" type="checkbox"/> | 170-190                          | 170                     |

| Meat                               | Weight               | Accessories and ovenware  | Level | Type of heating | Temperature in °C, grill setting | Cooking time in minutes |
|------------------------------------|----------------------|---------------------------|-------|-----------------|----------------------------------|-------------------------|
| Joint with rind<br>(e.g. shoulder) | 1.0 kg               | Uncovered                 | 1     |                 | 190-210                          | 130                     |
|                                    | 1.5 kg               |                           | 1     |                 | 180-200                          | 160                     |
|                                    | 2.0 kg               |                           | 1     |                 | 170-190                          | 190                     |
| Pork fillet                        | 500 g                | Wire rack + universal pan | 3+1   |                 | 220-230                          | 30                      |
| Pork joint, lean                   | 1.0 kg               | Uncovered                 |       |                 | 200-220                          | 120                     |
|                                    | 1.5 kg               |                           | 2     |                 | 190-210                          | 140                     |
|                                    | 2.0 kg               |                           |       |                 | 180-200                          | 160                     |
| Smoke-cured pork on the bone       | 1.0 kg               | Covered                   | 2     |                 | 200-220                          | 70                      |
| Steaks, 2 cm thick                 |                      | Wire rack + universal pan | 5+1   |                 | 3                                | 20                      |
| Pork medallions, 3 cm thick        |                      | Wire rack + universal pan | 5+1   |                 | 3                                | 10                      |
| <b>Lamb</b>                        |                      |                           |       |                 |                                  |                         |
| Saddle of lamb on the bone         | 1.5 kg               | Uncovered                 | 2     |                 | 190-210                          | 60                      |
| Boned leg of lamb, medium          | 1.5 kg               | Uncovered                 | 1     |                 | 150-170                          | 120                     |
| <b>Game</b>                        |                      |                           |       |                 |                                  |                         |
| Saddle of venison on the bone      | 1.5 kg               | Uncovered                 | 2     |                 | 200-220                          | 50                      |
| Boned leg of roe venison           | 1.5 kg               | Covered                   | 2     |                 | 210-230                          | 100                     |
| Roast game                         | 1.5 kg               | Covered                   | 2     |                 | 180-200                          | 140                     |
| Joint of venison                   | 1.5 kg               | Covered                   | 2     |                 | 180-200                          | 130                     |
| Rabbit                             | 2 kg                 | Covered                   | 2     |                 | 220-240                          | 60                      |
| <b>Meat loaf</b>                   | Made from 500 g meat | Uncovered                 | 1     |                 | 180-200                          | 80                      |
| <b>Sausages</b>                    |                      | Wire rack + universal pan | 4+1   |                 | 3                                | 15                      |

## Poultry

The weights indicated in the table refer to oven-ready poultry (without stuffing).

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean.

When cooking duck or goose, pierce the skin on the underside of the wings to allow the fat to escape.

Place whole poultry on the lower wire rack breast-side down. Turn after  $\frac{2}{3}$  of the time.

Turn roasts, such as rolled turkey joint or turkey breast, halfway through the cooking time.

Turn poultry portions after  $\frac{2}{3}$  of the time.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

| Poultry             | Weight     | Accessories and ovenware | Level | Type of heating | Temperature in °C, grill setting | Cooking time in minutes |
|---------------------|------------|--------------------------|-------|-----------------|----------------------------------|-------------------------|
| Chicken, whole      | 1.2 kg     | Wire rack                | 2     |                 | 230-250                          | 60-70                   |
| Poulard, whole      | 1.6 kg     | Wire rack                | 2     |                 | 200-220                          | 80-90                   |
| Chicken, half       | per 500 g  | Wire rack                | 2     |                 | 220-240                          | 40-50                   |
| Chicken portions    | per 150 g  | Wire rack                | 3     |                 | 210-230                          | 30-40                   |
| Chicken portions    | per 300 g  | Wire rack                | 3     |                 | 220-240                          | 35-45                   |
| Chicken breast      | per 200 g  | Wire rack                | 2     |                 | 3                                | 30-40                   |
| Duck, whole         | 2.0 kg     | Wire rack                | 2     |                 | 190-210                          | 100-110                 |
| Duck breast         | per 300 g  | Wire rack                | 3     |                 | 240-260                          | 30-40                   |
| Goose, whole        | 3.5 - 4 kg | Wire rack                | 2     |                 | 170-190                          | 120-140                 |
| Goose legs          | per 400 g  | Wire rack                | 3     |                 | 220-240                          | 50-60                   |
| Small turkey, whole | 3.0 kg     | Wire rack                | 2     |                 | 180-200                          | 80-100                  |
| Rolled turkey joint | 1.5 kg     | Uncovered                | 1     |                 | 190-210                          | 110-130                 |
| Turkey breast       | 1.0 kg     | Covered                  | 2     |                 | 180-200                          | 80-90                   |
| Turkey thigh        | 1.0 kg     | Wire rack                | 2     |                 | 180-200                          | 90-100                  |

## Fish

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here and the oven is kept cleaner.

Turn the pieces of fish after  $\frac{2}{3}$  of the grilling time.

There is no need to turn a whole fish. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

For fish fillets, add a few tablespoons of liquid to steam.

| Fish                   | Weight              | Accessories and ovenware | Level | Type of heating                     | Temperature in °C, grill setting | Cooking time in minutes |
|------------------------|---------------------|--------------------------|-------|-------------------------------------|----------------------------------|-------------------------|
| Fish, whole            | per 300 g (approx.) | Wire rack                | 2     | <input type="checkbox"/>            | 2                                | 20-25                   |
|                        | 1.0 kg              | Wire rack                | 2     | <input checked="" type="checkbox"/> | 210-230                          | 45-55                   |
|                        | 1.5 kg              | Wire rack                | 2     | <input checked="" type="checkbox"/> | 180-200                          | 60-70                   |
|                        | 2.0 kg              | Covered                  | 2     | <input type="checkbox"/>            | 180-200                          | 70-80                   |
| Fish steak, 3 cm thick |                     | Wire rack                | 3     | <input type="checkbox"/>            | 2                                | 20-25                   |
| Fish fillet            |                     | Covered                  | 2     | <input type="checkbox"/>            | 210-230                          | 20-30                   |

## Tips for roasting and grilling

The table does not contain information for the weight of the joint.

How to tell when the roast is ready.

The roast is too dark and the crackling is partly burnt.

Select the next lowest weight from the instructions and extend the time.

Use a meat thermometer (available from specialist shops) or carry out a "spoon test". Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.

Check the shelf position and temperature.

The roast looks good but the juices are burnt.

The roast looks good but the juices are too clear and watery.

Steam rises from the roast when basted.

Next time, use a smaller roasting dish or add more liquid.

Next time, use a larger roasting dish and use less liquid.

This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

## Bakes, gratins, toast

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The oven is kept cleaner.

Always place the ovenware on the wire rack.

The cooking information for a bake depends on the size of the dish and the height of the bake. The figures in the table are only reference values.

| Bakes  | Accessories and ovenware | Level | Type of heating | Temperature in °C | Baking time in minutes |
|--|--------------------------|-------|-----------------|-------------------|------------------------|
| Bake, sweet  | Ovenproof dish           | 2     |                 | 180-200           | 50-60                  |
| Soufflé  | Ovenproof dish           | 2     |                 | 170-190           | 35-45                  |
|  | Ramekins                 | 2     |                 | 190-210           | 25-30                  |
| Pasta bake   | Ovenproof dish           | 2     |                 | 200-220           | 40-50                  |
| Lasagne  | Ovenproof dish           | 2     |                 | 180-200           | 40-50                  |
| Potato gratin,<br>raw ingredients,<br>max. 4 cm deep | 1 ovenproof dish         | 2     |                 | 160-180           | 60-80                  |
|  | 2 ovenproof dishes       | 1+3   |                 | 150-170           | 60-80                  |
| Toast with topping, 12 slices                        | Wire rack                | 4     |                 | 3                 | 5-8                    |

# Preprepared products

Observe the instructions on the packaging.

If you line the accessories with greaseproof paper, please make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the ovenware.

The cooking result is heavily dependent on the quality of the food. Browning and unevenness can sometimes be seen on the raw product.

| Meal                            | Accessories                 | Level | Type of heating | Temperature in °C, grill setting | Baking time in minutes |
|---------------------------------|-----------------------------|-------|-----------------|----------------------------------|------------------------|
| <b>Pizza, frozen</b>            |                             |       |                 |                                  |                        |
| Pizza with thin base            | Universal pan               | 2     |                 | 190-210                          | 15-25                  |
|                                 | Universal pan + wire rack   | 3+1   |                 | 180-200                          | 20-30                  |
| Pizza with deep-pan base        | Universal pan               | 2     |                 | 180-200                          | 20-30                  |
|                                 | Universal pan + wire rack   | 3+1   |                 | 170-190                          | 25-35                  |
| Pizza baguette                  | Universal pan               | 3     |                 | 180-200                          | 20-30                  |
| Mini pizza                      | Universal pan               | 3     |                 | 190-210                          | 10-20                  |
| Pizza, refrigerated, preheating | Universal pan               | 3     |                 | 190-210                          | 10-15                  |
| <b>Potato products, frozen</b>  |                             |       |                 |                                  |                        |
| Chips                           | Universal pan               | 3     |                 | 190-210                          | 20-30                  |
|                                 | Universal pan + baking tray | 3+1   |                 | 180-200                          | 30-40                  |
| Croquettes                      | Universal pan               | 3     |                 | 200-220                          | 20-25                  |
| Rösti, stuffed potato pockets   | Universal pan               | 3     |                 | 210-230                          | 15-25                  |
| <b>Baked items, frozen</b>      |                             |       |                 |                                  |                        |
| Bread rolls, baguette           | Universal pan               | 3     |                 | 170-190                          | 10-20                  |
| Pretzels (dough)                | Universal pan               | 3     |                 | 210-230                          | 15-25                  |

| Meal                                      | Accessories               | Level | Type of heating                     | Temperature in °C, grill setting | Baking time in minutes |
|---|---------------------------|-------|-------------------------------------|----------------------------------|------------------------|
| <b>Baked items, prebaked</b>              |                           |       |                                     |                                  |                        |
| Part-cooked rolls or part-cooked baguette | Universal pan             | 3     | <input type="checkbox"/>            | 190-210                          | 10-20                  |
|   | Universal pan + wire rack | 3+1   | <input checked="" type="checkbox"/> | 160-180                          | 20-25                  |
| <b>Processed portions, frozen</b>         |                           |       |                                     |                                  |                        |
| Fish fingers                              | Universal pan             | 2     | <input type="checkbox"/>            | 220-240                          | 10-20                  |
| Chicken goujons, nuggets                  | Universal pan             | 3     | <input type="checkbox"/>            | 200-220                          | 15-25                  |
| Strudel, frozen                           | Universal pan             | 3     | <input type="checkbox"/>            | 200-220                          | 35-40                  |

## Special dishes

Your appliance can be set to temperatures between 50 and 270 °C. 50 °C is equally useful for producing creamy yoghurt as it is for light yeast dough.

### Yoghurt

Bring the milk (3.5 % fat) to the boil, then allow to cool to 50 °C. Stir in 150 g of yoghurt. Pour into cups or small screw-lid jars, then cover and place them on the wire rack. Preheat for 5 minutes to 50 °C, then prepare as indicated.

### Proving yeast dough

Prepare the yeast dough as per usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5 minutes. Switch off the appliance and leave the dough to prove in the cooking compartment.

## Preparation

| Dish          | Ovenware  | Level                                  | Type of heating                     | Temperature in °C  | Cooking time         |
|---------------|---|--|-------------------------------------|--|----------------------|
| Yoghurt       | Place the cups or screw-lid jars on the wire rack | 1                                      | <input checked="" type="checkbox"/> | 50   | 6-8 hrs              |
| Proving dough | Heat-resistant dish                               | Place on the cooking compartment floor | <input checked="" type="checkbox"/> | Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment | 5 mins<br>20-30 mins |

## Defrosting

Take frozen food out of its packaging and place in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

The defrosting time will depend on the type and quantity of the food.

Place poultry on a plate with the breast side facing down.

| Frozen food  | Accessories | Level | Type of heating | Temperature in °C                             |
|--|-------------|-------|-----------------|---|
| e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items | Wire rack   | 1     |                 | The temperature selector remains switched off |

## Drying

Use unblemished fruit and vegetables only and wash it thoroughly.

Drain off the excess water, then dry it.

Slide the universal pan in at shelf position 3, wire rack at shelf position 1.

Line the universal pan and the wire rack with greaseproof or parchment paper.

Turn very juicy fruit or vegetables several times.

Remove fruit and vegetables from the paper as soon as they have dried.

| Meal                        | Level | Type of heating | Temperature in °C | Cooking time, hours |
|-----------------------------|-------|-----------------|-------------------|---------------------|
| 600 g of apple rings        | 1+3   |                 | 80                | approx. 5           |
| 800 g of pear slices        | 1+3   |                 | 80                | approx. 8           |
| 1.5 kgs of damsons or plums | 1+3   |                 | 80                | approx. 8-10        |
| 200 g of herbs, washed      | 1+3   |                 | 80                | approx. 1½          |

# Preserving

## Preparation

The jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information in the table is for round, one-litre jars.

Caution. Do not use jars that are larger or taller than this. The lids could crack.

Only use fruit and vegetables in good condition. Wash them thoroughly.

Do not fill the jars too full with fruit or vegetables. Wipe the top of the jars again if necessary. They must be clean. Place a damp seal and a lid on each jar. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, make sure that the contents of the jars are bubbling as they should.

## Setting procedure

1. Insert the universal pan at level 2. Arrange the jars on it so that they do not touch each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Set the function selector to  bottom heating.
5. Set the temperature selector to between 170 and 180 °C.

## Preserving fruit

After approximately 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven.

After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment. If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. Switch off the oven.

| Fruit in one-litre jars                   | When it starts to bubble | Residual heat      |
|---|--------------------------|--------------------|
| Apples, redcurrants, strawberries         | switch off               | approx. 25 minutes |
| Cherries, apricots, peaches, gooseberries | switch off               | approx. 30 minutes |
| Apple purée, pears, plums                 | switch off               | approx. 35 minutes |

|                              |   |
|------------------------------|---|
| <b>Preserving vegetables</b> | Once small bubbles begin to form in the jars, reduce the temperature to approximately 120 to 140 °C for 35 to 70 minutes, depending on the type of vegetable. Then switch off the oven and use the residual heat. |
|------------------------------|---|

| Vegetables with cold water in one-litre jars | When it starts to bubble | Residual heat      |
|--|--------------------------|--------------------|
| Gherkins                                     | -                        | approx. 35 minutes |
| Beetroot                                     | approx. 35 minutes       | approx. 30 minutes |
| Brussels sprouts                             | approx. 45 minutes       | approx. 30 minutes |
| Beans, kohlrabi, red cabbage                 | approx. 60 minutes       | approx. 30 minutes |
| Peas   | approx. 70 minutes       | approx. 30 minutes |

|                            |  |
|----------------------------|--|
| <b>Taking out the jars</b> | Do not place the hot jars on a cold or wet surface. They could suddenly burst. |
|----------------------------|--|

## Acrylamide in foodstuffs

|                                  |   |
|----------------------------------|---|
| <b>Which foods are affected?</b> | Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, fine baked goods (biscuits, gingerbread, cookies). |
|----------------------------------|---|

### Tips for keeping acrylamide to a minimum when preparing food

|                |   |
|----------------|---|
| <b>General</b> | Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide. |
|----------------|---|

## Tips for keeping acrylamide to a minimum when preparing food

---

|               |   |
|---------------|---|
| <b>Baking</b> | Maximum 200 °C with top/bottom heating, maximum 180 °C with 3D hot air or hot air.  |
| Biscuits      | Maximum 190 °C with top/bottom heating, maximum 170 °C with 3D hot air or hot air.<br>Egg or egg yolk reduces the production of acrylamide. |
| Oven chips    | Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.                       |

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## Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN/IEC 60350.

### Baking

When baking on 2 levels at once, always insert the universal pan above the baking tray.

When baking on 3 levels at once, always insert the universal pan in the centre of the oven.

Viennese whirls: Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

Apple pie on 2 levels:

Place dark springform cake tins on top of one another.

Apple pie on 1 level:

Place dark springform cake tins in a diagonal line on the same level.

Springform cake tins made from tin plate:

Bake on 1 level with top/bottom heating . Place the springform cake tins on the universal pan instead of the wire rack.

| Dish                         | Accessories and ovenware                       | Level | Type of heating | Temperature in °C | Cooking time in minutes |
|------------------------------|--|-------|-----------------|-------------------|-------------------------|
| Viennese whirls              | Baking tray                                    | 3     |                 | 160-180           | 20-30                   |
|                              | Baking tray                                    | 3     |                 | 160-180           | 20-30                   |
|                              | Universal pan + baking tray                    | 3+1   |                 | 150-170           | 30-40                   |
|                              | Universal pan + 2 baking trays                 | 1+3+5 |                 | 140-160           | 40-50                   |
| Small cakes<br>Preheat       | Baking tray                                    | 3     |                 | 160-180           | 20-30                   |
|                              | Universal pan + baking tray                    | 3+1   |                 | 150-170           | 30-40                   |
|                              | Universal pan + 2 baking trays                 | 1+3+5 |                 | 140-160           | 35-45                   |
|                              | Baking tray                                    | 3     |                 | 160-180           | 20-30                   |
| Water sponge cake<br>Preheat | Springform cake tin on the wire rack           | 2     |                 | 170-190           | 30-40                   |
| Water sponge cake            | Springform cake tin on the wire rack           | 2     |                 | 160-180           | 30-40                   |
| Yeast cakes on a baking tray | Universal pan                                  | 3     |                 | 160-180           | 40-50                   |
|                              | Universal pan                                  | 3     |                 | 160-180           | 40-50                   |
|                              | Universal pan + baking tray                    | 3+1   |                 | 150-170           | 50-60                   |
| Apple pie                    | Wire rack + 2 springform cake tins, dia. 20 cm | 1     |                 | 190-210           | 70-80                   |
|                              | 2 wire racks + 2 springform cake tins, Ø 20 cm | 1+3   |                 | 190-210           | 65-75                   |

## Grilling

If placing food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here, keeping the oven cleaner.

| Dish                             | Accessories and cookware  | Level | Type of heating | Grill setting | Cooking time in minutes |
|----------------------------------|---------------------------|-------|-----------------|---------------|-------------------------|
| Toast                            | Wire rack                 | 5     |                 | 3             | ½-2                     |
| Preheat grill for 10 minutes     |                           |       |                 |               |                         |
| Beefburger, x 12* Do not preheat | Wire rack + Universal pan | 4+1   |                 | 3             | 25-30                   |

\* Turn after  $\frac{2}{3}$  of the time.